METHOD AND APPARATUS FOR APPLYING DRY TOPPINGS TO BAKED GOODS

ABSTRACT OF THE DISCLOSURE

The method for applying dry toppings to baked goods includes the steps of pre-treating a surface of the baked goods, after baking, with an adhesive substance such as a pregelatinized wheat starch suspended in a solution and thereafter applying the dry toppings to the treated surface. Such an application has been shown to decrease wastage of such items as sesame seed topping from as much as 50% to as little as 5%.